



MOSAICS

a la carte features

CHEESE COURSE

BURRATA | 12

Turkish fig jam, sea salted almond butter, blueberry compote and crushed smoked almonds

FONDUE FOR TWO | 11

Five imported cheeses melted with white wine, finished with white truffle oil and served with rustic bread

SOUPS, SALADS & STARTERS

SOUP DU JOUR | 7

Created daily with fresh ingredients

MOSAICS SALAD | 8

Winter greens topped with white wine poached pears, toasted walnuts, goat cheese and dried cranberries with a lemon poppyseed dressing

SEA SCALLOPS | 14

Four seared sea scallops, smoked bacon and corn pudding, served with a candied jalapeño and tomato jam

SESAME AHI TUNA | 14

Chilled buckwheat soba noodles and seaweed salad with red cabbage, carrots, green onions, pickled ginger and Thai basil with an almond butter sauce

ENTRÉES

COFFEE RUBBED BEEF TENDERLOIN | 29

8oz sous vide pan-roasted filet, served with bone marrow braised Yukon potatoes, blue cheese-bourbon butter and a natural reduction with vegetable du jour

CHICKEN GNOCCHI | 25

Pan-roasted semi-boneless chicken breast with ricotta gnocchi, tossed in a pumpkin seed pesto, roasted butternut squash, toasted pumpkin seeds, roasted garlic and chestnuts, with a goat cheese cream sauce and fresh sage

PISTACHIO & MINT CRUSTED LAMB CHOPS | 28

Served with acorn purée, pomegranate mint demi-glace and vegetable du jour

FEATURED DAILY SPECIALS | MARKET

A collection of ingredients found locally and from around the world, creatively presented for your enjoyment. Ask your server about the daily offerings.

DESSERTS

CHOCOLATE LAVA CAKE 7 | LEMON DROP LAYER CAKE 7

GELATO TRIO 7 Salted Caramel, Coffee with Shaved Chocolate and Sicilian Pistachio



Please remember to socially distance. Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a foodborne illness, especially for individuals with medical conditions or allergies. Please make your server aware of any medical concerns or food allergies.